

## Barista Skills – Course Description

<p><b><u>Course details</u></b></p>	<p>Australians love their coffee! And behind every great coffee is a great barista! Our Barista Skills training course is a great way for you to develop the necessary skills you will need in order to make great coffees. Learn in a fun, relaxed environment under the watchful eye of our experienced Barista trainer.</p> <p>If you are wanting to start a career as a Barista or even looking at how to make the perfect coffee at home, this course is for you.</p>
<p><b><u>Training program</u></b></p>	<p>All students are required to arrive 30min before the course start time for registration and ID check. Any student who is more than 10min late will not be accepted into the course.</p> <p>Our Barista course in Sydney gives you the necessary skills to prepare and serve espresso in restaurants, bars and cafes using commercial espresso machines. During this four (4) hour course, held in our custom-built cafe / bar in Sydney CBD, you will learn the art of being a Barista in a small group environment, meaning that you get a more personal training experience and more time to practice how to:</p> <ul style="list-style-type: none"> <li>• Select and grind coffee</li> <li>• Extract coffee</li> <li>• Texture and pour milk</li> <li>• Prepare different styles of coffees</li> <li>• Cleaning of espresso machine and grinder</li> </ul> <p>This course is delivered over one four (4) hour session. See what happens in this program through our Vimeo page - <a href="https://vimeo.com/99802310">https://vimeo.com/99802310</a></p> <p>The course takes place on Mondays, Wednesdays, Fridays and Saturdays and we run our courses with small groups so you get the maximum time possible to work on learning, and more importantly, practising your new barista skills.</p> <p>Students must bring:</p> <ul style="list-style-type: none"> <li>✓ Photo identification (licence or a passport)</li> <li>✓ Pen and paper to make notes and complete assessment activities</li> <li>✓ Comfortable clothing for working in and around a bar.</li> </ul> <p>There are 2 components to this programs:</p> <ol style="list-style-type: none"> <li>1. Theory barista training</li> <li>2. Practical barista skills training</li> </ol> <p>This program is available for onsite group bookings if you have the facilities available for us to run the program. If you would like to find out more about this, please <a href="#">contact our team</a>.</p>
<p><b><u>Cost</u></b></p>	<p>The cost for this program is \$100 per person.</p>
<p><b><u>Pre requisites</u></b></p>	<p>This course combines plain English and questioning to ensure all learners are able to have the best possible chance at comprehending the required knowledge and skills. If you believe you will need assistance due to your Language, Literacy or Numeracy skills, please contact our office on 02 9232 1010 to discuss your training needs.</p>
<p><b><u>Certification</u></b></p>	<p>Once successfully completed, learners will be issued with a certificate of completion for Bar Skills. Certificates are emailed to students however hard copy is available for additional fee.</p>

**Don't wait to book your training, call now on 02 9232 1010, [contact our team](#) or book through our website [www.tcptraining.com](http://www.tcptraining.com)**